

## 2010 Nutritional Evaluations for Juvenile Halls and Camps

Hall/Camp	Food is served 3 times in any 24-hour period	At least 1 meal includes hot food	If more than 14 hours passes between meals, supplemental food is served	Supplemental food is offered at initial intake	Food is served to minors on medical diets as prescribed by the attending physician	A minimum of 20 minutes is allowed for food consumption of each meal	Minors who miss a regularly scheduled facility meal are provided with a substitute meal	Minors on medical diets are provided with their prescribed meal	Minimum diet based on nutritional and caloric food requirements found in the Dietary Reference Intakes, CA Daily Food Guide, and Dietary Guidelines for Americans	Vegetarian diet in use at this facility	Protein Group: there are 2 servings each day and an additional third serving from legumes 3 days a week	Milk Group: there are 4 daily servings of milk for persons age 9-18	Vegetable/Fruit Group: there are at least 6 servings each day	Grain Group: there are at least 6 servings each day, 3 of which are made with whole grain products	Average daily caloric allowance met each day	Total dietary fat does not exceed 30% of total calories on a weekly basis	Only attending physician prescribes medical diet	Medical diets are planned, prepared and served by registered dietitian	Facility manager provides any medical diet prescribed for a minor	Diet orders are kept on file for at least 1 year
Los Padrinos Juvenile Hall	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Central Juvenile Hall	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp William Mendenhall	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Barry J. Nidorf Juvenile Hall	YES	YES	YES	YES	NO	YES	YES	NO	NO	YES	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Vernon Kilpatrick	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Kenyon Scudder	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Joseph Scott	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Joseph Paige	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp John Munz	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Glen Rockey	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Fred Miller	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Dorothy Kirby	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp David Gonzales	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Clinton Afflerbaugh	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES
Camp Challenger Memorial Youth Center	YES	YES	YES	YES	NO	YES	YES	NO	NO	NO	YES	YES	YES	YES	NO	NO	YES	NO	NO	YES

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Hall/Camp	There is a medical diet manual that includes sample menus	Registered dietitian reviews diet manual on annual basis, approved by physician	Menus planned at least 1 month in advance	Registered dietitian approves menus before use	Changes noted on menu when meal served varies from menu	Menus are retained for 1 year and evaluated by registered dietitian at least annually	Written <u>Food Services Plan (FSP)</u> complies with the California Retail Food Code; includes a Food Services Manager	FSP includes policies and procedures on: Menu Planning	FSP includes policies and procedures on: Food Purchasing	FSP includes policies and procedures on: Storage and Inventory Control	FSP includes policies and procedures on: Food Preparation	FSP includes policies and procedures on: Food Serving	FSP includes policies and procedures on: Transporting Food	FSP includes policies and procedures on: Orientation and Ongoing Training	FSP includes policies and procedures on: Personnel Supervision	FSP includes policies and procedures on: Budgets and Food Cost Accounting	FSP includes policies and procedures on: Documentation and Record Keeping	FSP includes policies and procedures on: Emergency Feeding Plan	FSP includes policies and procedures on: Waste Management	FSP includes policies and procedures on: Maintenance and Repair
Los Padrinos Juvenile Hall	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Central Juvenile Hall	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp William Mendenhall	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Barry J. Nidorf Juvenile Hall	NO	NO	YES	NO	YES	NO	NO	NO	YES	YES	YES	NO	NO	NO	NO	YES	YES	YES	YES	YES
Camp Vernon Kilpatrick	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Kenyon Scudder	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Joseph Scott	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Joseph Paige	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp John Munz	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Glen Rockey	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Fred Miller	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Dorothy Kirby	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp David Gonzales	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Clinton Afflerbaugh	NO	NO	YES	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO
Camp Challenger Memorial Youth Center	NO	NO	YES	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	NO	YES	NO

\* Based on 2010 Juvenile Facility Health Inspection Reports